

Thistle Lodge

BEACHFRONT RESTAURANT

Dinner

Appetizers

Stuffed Mushrooms 15

Four Silver Dollar Mushrooms Stuffed with Spinach, Sun-dried Tomatoes and Boursin Cheese

Prince Edward Island Mussels 15

Sautéed in Lemon, Garlic, White Wine and Thyme, Served with a Toasted Garlic Baguette

Cedar Smoked Grilled Octopus 16

Served over Garlic Fingerling Potatoes with Blueberry Compote and Mojito Glaze

*Sesame Crusted Ahi Tuna 18

Lime Zest and Sesame Crusted Ahi, served on a Bed of Asian Slaw

Pickled Ginger, Sweet Soy Reduction, Wasabi Crème Fraiche

Florida Seafood Cake 18

Tomato Jam

Soup

Creamy Lobster Bisque 12

Herbed Baguette, Armagnac Foam

Salad

Beachfront 9

Mesclun Greens, Frizzled Leeks, Raspberries and Mandarin Orange Sections

Macadamia Nut Vinaigrette

Quinoa 10

Cucumber, Pickled Red Cabbage, Lemon Vinaigrette

*Caesar 12

Artisan Romaine, Shaved Parmesan, White Anchovies

Creamy Caesar Dressing, Herbed Baguette

Spinach and Roasted Beets 16

Baby Spinach, Fresh Roasted Red and Yellow Beets, Goat Cheese, Candied Walnuts

Balsamic and Olive Oil Drizzle

Burrata and Arugula Caprese 16

Tomato, Fresh Basil, Balsamic Reduction

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

20% gratuity added to checks for parties of six or more

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Land

Fettuccine Alfredo 32

Chicken, Mushrooms and Early Peas in a Creamy Alfredo Sauce

Basque Chicken 34

*Seared Boneless Breast, Braised in Red Wine with Andouille Sausage, Artichokes, Sun-dried Tomatoes
Garlic, Shallots and Crushed Black Peppercorns, Finished with Heavy Cream*

*Grilled Rib Eye 42

12 oz. Certified Angus Beef, Red Wine Demi, Yukon Gold Mash, Seasonal Vegetables

*Grilled Filet 48

*8 oz. Certified Angus Beef, Steak au Poivre Sauce, Silver Dollar Stuffed Mushrooms
Yukon Gold Mash, Grilled Asparagus*

*Espresso Crusted Lamb Rack 48

New Zealand Rack of Lamb with Jus Lie and Papaya Mint Relish, Yukon Gold Mash, Seasonal Vegetables

Sea

*Pistachio Crusted Salmon 32

Vera Cruz Sauce, Coconut Infused Jasmine Rice, Seasonal Vegetables

Gulf Grouper 38

*Pan Flashed, Dijon-Citrus Beurre Blanc, Topped with Salmon Roe
Coconut Infused Jasmine Rice, Seasonal Vegetables*

Seafood Provencal 40

*Gulf Shrimp, Lobster, Mussels and Clams Sautéed in Lemon, Garlic, Tomato, Butter, and White Wine
Finished with a Touch of Cream and Served over Angel Hair Pasta
Topped with Fresh Chopped Basil and Parsley*

Mediterranean Pompano 45

*Pan seared 10 oz Pompano, Spinach, Black Olive, Cherry Tomato, Shallots, Garlic, Tomato Puree
Served over Risotto*

*Seared Diver Scallops 55

Lump Crab and Lobster Topping, Brandied Lobster Cream Sauce, Jasmine Rice, Seasonal Vegetables

Land & Sea

*Filet & Jamaican BBQ Shrimp 54

*8 oz. Grilled Certified Angus Filet, Red Wine Demi
Two Jumbo Jamaican Style Gulf Shrimp
Yukon Gold Mash, Grilled Asparagus*

*Filet & Gulf Grouper 58

*8 oz. Certified Angus Grilled Filet Mignon, Red Wine Demi
4 oz. Seared Grouper Fillet with Dijon-Citrus Beurre Blanc
Yukon Gold Mash, Grilled Asparagus*

*Filet & Diver Scallops 60

*8 oz. Certified Angus Grilled Filet Mignon,
Seared Diver Scallop Duo with Brandied Lobster Cream Sauce
Yukon Gold Mash, Grilled Asparagus*

Sides

Chef's Daily Risotto	7	Grilled Jumbo Asparagus	7
Seasonal Vegetables	5	Yukon Gold Mash	5
Coconut Infused Jasmine Rice	5		